

HAWAIIAN CHICKEN KEBABS (WITH PINEAPPLE!)

Recipe by cookingclassy.com



INGREDIENTS

Chicken kebab marinade:

- 1/3 cup ketchup
- 1/3 cup packed dark-brown sugar
- 1/3 cup low-sodium soy sauce
- 1/4 cup canned pineapple juice
- 4 tbsp. olive oil, divided (plus more for brushing grill)
- 1 1/2 tbsp. rice vinegar
- 4 garlic cloves, minced
- 1 tbsp. minced ginger

- Salt and freshly ground black pepper

Skewer ingredients:

- 1 3/4 lb. boneless, skinless chicken breast, chopped into 1-inch cubes
- 3 cups fresh pineapple, cubed
- 1 1/2 large green peppers, diced into 1-inch pieces
- 1 large red onion, diced into 1-inch pieces

DIRECTIONS

In a mixing bowl, whisk together ketchup, brown sugar, soy sauce, pineapple juice, 2 tbsp. of olive oil, rice vinegar, garlic and ginger. Season with salt and pepper. Place the chicken breast in a gallon-size bag or Tupperware container. Reserve 1/2 cup of the chicken kebab marinade in the refrigerator, and then pour the remaining marinade over the chicken. Seal and refrigerate for 1 hour.

Preheat a grill to medium heat at 400°F (200°C). If you prefer, you can bake the kebabs in the oven at 400°F on a well-greased baking sheet for 15–20 minutes, rotating occasionally.

Drizzle 2 tbsp. of olive oil over the red onion, bell pepper and pineapple pieces and toss, seasoning with salt and pepper. Thread the red onion, bell pepper, pineapple and chicken onto skewers until all of the chicken has been used.

Cook through on the grill. On oiled grates, grill the chicken for 5 minutes and then brush the tops with 1/4 cup of the remaining marinade. Rotate the kebabs and brush the remaining 1/4 cup of marinade on the opposite side. Grill for about 4 minutes longer, or until the chicken reaches 165°F.

TIP: If using wooden skewers, make sure to soak them in cold water for at least 1 hour before using, so they don't burn while cooking.



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GARLIC CILANTRO LIME RICE RECIPE

Recipe by foodnetwork.com

**Edited recipes slightly to
accommodate 2 people*



INGREDIENTS

- 1 tsp. canola oil
- 2 small cloves of garlic, minced
- 1/2 large onion, chopped
- 1 cup long-grain rice
- 1/2 tsp. kosher salt
- 1 1/2 cups low-sodium chicken broth
- Juice of 2 limes, separated
- Zest of 1 lime
- Chopped fresh cilantro (for garnish)

DIRECTIONS

Heat the oil in a large skillet over medium heat. Add the garlic and onions, and cook for 3 to 4 minutes. Reduce the heat to low and add the rice and salt. Cook over a low heat for 3 minutes, stirring constantly to avoid burning the rice. Add 1 1/2 cups of the broth, the juice of one lime and zest, and bring it to a boil. Reduce the heat to low, then cover and simmer for 15 minutes (or until the rice is done). Just before serving, stir in the juice of 1 lime and chopped cilantro.

HAWAIIAN CHEESECAKE BARS

Recipe by thekitchenmagpie.com



INGREDIENTS

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| Shortbread crust: | - 1/4 cup sugar |
| - 2 cups flour | - 2 eggs |
| - 1 cup sugar | - 2 tsp. vanilla extract |
| - 1 cup room-temp.
salted butter | - 16 oz. well-drained
crushed pineapple |
| Pineapple cheesecake
filling: | Buttery Coconut Topping: |
| - 16 oz. room-temp.
cream cheese, very
soft | - 2 cups shredded
sweetened coconut |
| | - 2 tbsp. salted butter,
melted |

DIRECTIONS

Preheat your oven to 350°F. Mix the flour, granulated sugar and butter until well-combined and crumbly. Press the mixture into an ungreased 9x13 pan. Bake in the oven for 14 to 19 minutes. Remove and let cool slightly while preparing the other layers.

Beat the cream cheese until smooth, and then add the granulated sugar, eggs and vanilla. Stir in the drained pineapple, and spread over the baked crust.

Combine the coconut and the melted butter. Sprinkle over the pineapple layer filling. Cover the pan with aluminum foil. Return to the oven and bake for 25 minutes. Remove the aluminum foil and bake another 15 to 20 minutes until the coconut is well browned. Let cool and slice.